

# BUFFET

**Protein, Sides & Dessert \$85 per person**

**Add on canapés \$95 per person**

**Minimum 20 people**

## Canapés

Kingfish ceviche, corn crisp, avocado (GF)

Mushroom & truffle arancini (VEG)

Ratatouille, Parmesan biscotti, goats curd (VEG)

*Please enquire to see our full list of canapés.*

## Proteins (please select 3 items)

Miso & ginger glazed Ora King Salmon, cucumber & sesame relish (GF)(DF)

Lebanese style BBQ whole deboned chicken, garlic toum, sumac & pistachio nuts (GF)(DF)

Victorian Lamb shoulder, creamy Parmesan polenta, lamb jus & salsa verde (GF)

Grilled Barramundi, braised baby peas, romesco & lemon (GF)(DF)

Rosemary & garlic BBQ whole deboned chicken, carrot purée, parsley salad & chicken jus (GF)(DF)

Fennel spiced Porchetta, grilled peach chutney, pork jus (GF)(DF)

Gooralie free range glazed Ham & pineapple chutney (GF)(DF)

Slow roasted Angus beef striploin, rosemary roast mushrooms & red wine jus (GF)(DF)

Braised Cape Grim beef cheeks, baby onions, chimmi churri (GF)(DF)

## Sides (please select 3 items)

Heirloom tomatoes, buffalo mozzarella, basil & aged balsamic (GF)

Warm Autumnal greens, chilli garlic butter, almonds (GF)(DFO)(VEGANO)

Kipfler potatoes, shallots, parsley & crème fraîche (GF)

Greek salad, tomatoes, cucumber, red onion, kalamata olives, mint & lemon vinaigrette (GF)(DF)(VEGANO)

Baby carrots, tahini, chard leaves, toasted almonds & mint (GF)(VEGAN)

Roasted cauliflower, capers, radish, golden raisins, seeded mustard vinaigrette (GF)(DF)(VEGAN)

Mexican Street Corn Salad, chipotle, coriander & lime crema (GF)(VEGANO)

Heirloom beetroot, endive, rocket, goats curd & walnut vinaigrette (GF)(DF)(VEGANO)

Roasted & shaved zucchini, pearl cous cous, mint, goats curd & chardonnay vinaigrette (DF)(VEGANO)

## Dessert (please select 1 item)

Chocolate Basque cheesecake, whipped butterscotch, caramelised banana (GF)

Vanilla bean coeur à la crème, marinated berries, almond praline (GF)

Flourless chocolate cake, mascarpone cream, fresh raspberries (GF)

Apple Tarte Tatin, double cream

Classic Tiramisu

Coconut pannacotta, roasted pineapple & raspberry granita (VEGAN)(GF)(DF)

Birthday cake – we'll recreate your childhood favourite

*Please note prices are exclusive of GST.*

*Staff, tableware and equipment, if necessary, are charged additionally.*